



## 92 MARCHÉ MODERNE

Marché Moderne is a French restaurant at heart, and its best dishes are an exaltation of classic bistro cooking. That means well-browned roasted marrow bones basted in demi-glace; crisp duck confit with Sauternes-drizzled peach slices; and a tour-de-force coq au vin in an inky wine sauce flavored with burnished onions, mushrooms and lardons. Husband-and-wife chefs Florent and Amelia Marneau are the team behind this sprawling, high-ceilinged dining room, which is tucked into a high-end Newport Beach shopping center across the highway from a quiet beach. The

kitchen's range and versatility are laudable; the menu includes everything from kale-and-beet salads to small plates of seared hamachi with jalapeño sorbet. You can lose yourself here in a bowl of celery root soup or a plate of impeccable steak frites. Start with the Bordier butter tasting, infused with flavors like yuzu and Espelette peppers and served with fresh French bread. — **P.L.E.**

7862 E. Pacific Coast Highway, Newport Beach, (714) 434-7900, [marchemoderne.net](http://marchemoderne.net). Full bar. Valet and lot parking. Credit cards accepted. \$\$\$



ALLEN J. SCHABEN Los Angeles Times

>> Parmesan caramelized sweetbread with sorrel at Marché Moderne, which is located in a Newport Beach shopping center.